

Miniature

GILDA OF ANCHOVY FROM SANTOÑA

with olives and piparra with vermouth
5,50 €

LOBSTER BRIOCHE

with seafood and salmon roe
10,00 €

MARRIAGE TOAST

anchovies in vinegar with slow-roasted ratatouille
8,00 €

WAGYU PASTRAMI BRIOCHE

gherkin chutney, mustard vinaigrette and
parmesan pickled chives
10,00 €

CHAPATA OF TUNA

quail egg and mayo kimchee
9,50 €

ROASTED ARTICHOKE FLOWER

artichoke cream, romesco sauce and fried ham
9,00 €

BEEF BURGER

port onion, Pekin pomade, classic cheddar
14,00 €

SCALLOP

cured in citrus sauce with coriander oil
10,50 €

AMELIE SPÉCIALE DE CLAIRE N° 2 OYSTER

Ponzu or tiger milk 1€ extra
6,20 €

AMÉLIE COCKTAIL OYSTER

5,80 €

IBERIAN HAM CROQUETAS (4 PCS)

with tomato jam
14,00 €

Wine Tasting

WINE MENU "PAGOS"

3 glasses of wine
18,00 €

WINE MENU "TERROIRS"

5 glasses of wine
30,00 €

WINE MENU "PARCELA"

7 glasses of wine
42,00 €

Daily selection by our sommelier Raúl Villabrille

For Sharing

ENSALADILLA RUSA

with smoked eel, green pepper and nori seaweed
18,00 €

PORRA ANTEQUERANA

with fried aubergine and honey
12,50 €

BEEF TENDERLOIN

sliced in roasted pepper pil-pil and potato gratin
27,00 €

FRIED OXTAIL EMPANADILLAS

with pico de gallo and guacamole (2 pcs)
13,00 €

DUROC PORK CHEEK

slow-cooked and glazed with 'malaga' trasaño wine reduction, served with "causa limeña"
22,50 €

TUNA TENDERLOIN TARTAR

with soya mayonnaise, wakame seaweed and teriyaki
26,00 €

GRILLED OCTOPUS

with roasted cherry tomato hummus, green asparagus and paprika oil
26,00 €

AVOCADO CANELON

stuffed with spicy red tuna in a citrus-apple sauce
20,00 €

TRADITIONAL SPANISH POTATO OMELET

with red prawns in garlic and caramelised onion
25,00 €

TUNA TENDERLOIN TATAKI

piparra peppers emulsion and teriyaki
24,00 €

STEAK TARTAR

with our mustard dressing and amontillado-cured yolk
26,00 €

ATLANTIC SEA BASS CEVICHE

with its tiger's milk and curried chickpeas
24,00 €

TUNA & SALMON SASHIMI CHIRASHI

tempered rice with ikura and cured egg yolk
33,00 €

IBERIAN BOARD REMEDIOS SÁNCHEZ (LIMITED ED.)

loin, salchichón, spicy chorizo and 100% acorn-fed pork shoulder
28,00 €

ANCHOVY "00" CASA SANTOÑA SELECTION

with cow's butter and brioche beard
34,00 €

Sushi 8 pieces

URAMAKI ROLL MARBELLA

pink cusk-eel tempura, stewed spider crab mayo,
flambéed shrimp tartare with a touch of eel sauce
26,00 €

URAMAKI SALMON SPICY ROLL

togarashi salmon tartare, pickled cucumber and avocado
with flambéed salmon sashimi
25,00 €

EEL HOSOMAKI

18,00 €

URAMAKI TUNA CRUNCH ROLL (6 PIECES)

marinated tuna tartare, pickled pickle,
avocado with red onion gel and ponzu mayo
28,00 €

Nigiri Moriawase 2 pieces

SALMON

8,00 €

TUNA

with avocado cream
9,00 €

TUNA BELLY

with imperial caviar and ponzu
20,00 €

SCALLOP

with truffle mousse, jalapeño and yuzu pearls
14,00 €

SHRIMP

and tempura of their heads
17,00 €

BEEF TENDERLOIN

with foie
14,00 €

la tienda

MARBELLA



LA TIENDA CASA CURRO
C. Pantaleón, 5, 29601 Marbella, Málaga



Cheese Boards

THREE CHEESE BOARD
20,00 €

With their garnishes, according to different origins and types of animal. Daily selection by our fromagerie Raul Villabrille and his team.

SIX CHEESE BOARD

36,00 €

PREMIUM BOARD

three cheeses of extraordinary uniqueness by technology and origin
24,00 €

Desserts

DARK CHOCOLATE COULANT
with vanilla ice cream
9,00 €

CHEESE CAKE
goats milk from Malaga
10,00 €

FLAN

yolk flan with chantilly
7,00 €

PIÑA COLADA ASADA EN TEXTURAS
with is sorbet
7,80 €

* Bread, double fermented gran reserva bread, selection of extra virgin Andalusian olive oils and artisan butter
3,50€ pp